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Prepn. of bread dough - includes adding natural gummy
substance to give homogeneous gluten formation

Patent Assignee: SAN-EI CHEM IND LTD (SANE)

Number of Countries: 001 Number of Patents: 001

Patent Family:

Patent No.	Kind	Date	Applicat No	Kind	Date	Week
JP 63248333	A	19881014	JP 8783299	A	19870406	198847 B

Priority Applications (No Type Date): JP 8783299 A 19870406

Patent Details:

Patent No	Kind	Lan	Pg	Main IPC	Filing Notes
JP 63248333	A		2		

Abstract (Basic): JP 63248333 A

An appropriate amt. of natural gummic substance is added to the
dough and homogeneously dispersed.

USE - By using the present dough, irregular formation of gluten in
a dough is avoided.

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Title Terms: PREPARATION; BREAD; DOUGH; ADD; NATURAL; GUM; SUBSTANCE;
HOMOGENEOUS; GLUTEN; FORMATION

Derwent Class: D11

International Patent Class (Additional): A21D-002/00

File Segment: CPI

Manual Codes (CPI/A-N): D01-B02A

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